

TO BEGIN

BEEF TARTARE DF - GF - SF 25
Egg yolk, capers, anchovies, parsley, shallot

BEETROOT CARPACCIO DF - GF - SF - V 18
Pickled vegetables, homemade mustard, Borettana onion

BURRATA 22
Raw chicory, anchovies sauce, taralli

HUMMUS DF - GF - V 16
Lemon, sesame seeds oil, tahini, parsley
With a choice of traditional or beetroot pesto

PEACAMOLE DF - GF - V 16
Lime, coriander, olive oil, tomato, shallot

CRISP SWEET POTATOES DF - GF - SF - V 18
Almond milk sour cream

PURÉED PUMPKIN CN - VG 24
Mushrooms, chestnuts, seeds pesto, walnuts, chilli oil

MEDITERRANEAN SALAD GF - SF - VG 18
Mixed leaves, fennel, olives, feta, red onion, flax seeds

RAW FISH
RED PRAWNS TARTARE DF - GF - SF 35
Stracciatella, lime, herring caviar

SEABASS CARPACCIO DF - GF - SF 30
Fruit vinaigrette, fermented chilli, orange powder

OYSTERS <small>DF - GF - SF</small>	
One	5
Half dozen	30
Dozen	60

PASTA
TAGLIOLINO DF - SF - VG 26
Piennolo tomato, basil

TORTELLI AND BOLLITO 35
Beef tongue, green sauce, capon broth, saffron

POTATO DUMPLINGS 28
Clams, turnip tops, pecorino

'FUSILLORO' 35
Sicilian pink prawns, artichokes, beetroot

RONCOFERRARO RISOTTO VG 32
Saffron, cauliflower, seasonal mushrooms

TUSCIA MINESTRONE DF - SF - V 26
Cereals, legumes, seasonal vegetables, essential oil

SPAGHETTO GARLIC, OIL, CHILLI PEPPER V 28
Aglione cream, black garlic powder, fermented chilli pepper

FAMILY STYLE 65

Chef's selection of five dishes for sharing and enjoying. Price is per person.

ON THE BOARD

CHARCUTERIE & CHEESE CN
Your selection among our lists

ONE	18
THREE	26
FIVE	32

ROMAN 40
Three cheeses, three cold cuts, homemade focaccia

GIRO D'ITALIA 75
5 cheeses and 3 cold cuts, vegetables, focaccia, fruit jam, house-made mustard

CHEF'S SUGGESTION CN
Be tempted by our Chef's top selection

CHEESE

PECORINO 'PICINISCO' CONCIATO ROMANO
CACIOCAVALLO
GORGONZOLA
MOZZARELLA DI BUFALA DOP
PECORINO ENNESE
PECORINO 'BRILLA'

COLD CUTS

PROSCIUTTO CRUDO DI BASSIANO
CAPOCOLLO DI MARTINA FRANCA
PORCHETTA DI ARICCIA
BRESAOLA
MORTADELLA
CIAUSCOLO
ORANGE PORK COPPA

SOURDOUGH PIZZA

MARGHERITA VG 26
Fior di latte mozzarella, basil, Piennolo tomato

ENDIVE VG 30
Fior di latte mozzarella, cured carrot, endive, raisin, pine nuts, olive crumble

KIMCHI VG 30
Fior di latte mozzarella, homemade tofu, fermented Roman lettuce

CAPRICCIOSA 35
Ham, olives, artichokes, fermented and Cardoncelli mushrooms, quail's egg, fior di latte mozzarella

MARINARA 30
Tomato, stracciatella, anchovies, black garlic, candied lemon, fermented chilli, basil

PUMPKIN DF - V 28
Black cabbage, pumpkin cream, fermented and Cardoncelli mushrooms

SIX SENSES CLASSICS

CLUB SIX CN
Preserved red cabbage, tomato, lettuce, brioche bun, homemade mayo
Chicken cutlet - 24
Cod - 28

SUPER SALAD 35
Salad salad salad, Tuscia chickpea hummus, cherry tomatoes, cucumber, mint, green apple
Add a protein of your choice:
chicken, fish or legumes.

THE BURGER CN
Pecorino, onion rings, tomato, BBQ zucchini, ketchup
Lentil patties - VG - 26
Marango beef burger - 28

The price includes water, coffee and a soft drink.

CN = contain nuts / DF = dairy-free / GF = gluten-free / SF = sugar-free / VG = vegetarian / V = vegan
Please inform our staff if you have food allergies. All prices are in Euro and inclusive of all applicable taxes and service charge. We charge 5 Eur each bread basket served. To improve their qualities, some ingredients have undergone remediation treatment. Fish to be consumed raw or practically raw has undergone a preventive remediation treatment (-20°C for 24 hours) in compliance with provisions of Reg. CE 853/2004.

FIRE

PASTURE-FED MARANGO ENTRECOTE GF - SF 42
Potato and spinach millefeuille

GUINEA FOWL SF 38
Chard, juniper pumpkin, pomegranate

PORK SF 36
Bulgur wheat, quince

SEA
SEABASS GF 38
Chilli sautéed chicory, Jerusalem artichoke

MOSCARDINO 34
Tomato broth, parsley, capers, bread veils

COD GF 36
Zolfino beans, purple cauliflower, aromatic leaves

LAND
LEEK DF - GF - V 18
Onion, fermented peas, pepper and black garlic sauces

FARMER'S FRESH DF - GF - SF - V 20
Char-grilled seasonal vegetables

ARTICHOKE DF - GF - SF - V 18
Potatoes, Taggiasca olives, mint

RADICCHIO V 22
Baked, rice, acquafaba, coffee kombucha flavoured spelt

PAIRINGS
GREEN SALAD DF - SF - V 14

CHARRED POTATOES DF - GF - SF - V 16

SAUTÉED SEASONAL VEGETABLES DF - GF - SF - V 14

SWEET TREAT 15
HOMEMADE GELATO AND SORBET

SIX SENSES TIRAMISU CN - GF - VG
Homemade gluten free savoiardo biscuit

BLACK FOREST CN - VG
Mushroom cous cous and cremoso, coffee biscuit, chocolate ganache, hazelnuts, hazelnut ice-cream

FONDANT CASKET CN - VG
Chocolate pie, spicy crumble, walnut ice-cream

MONT BLANC CN - GF - V
Vegan meringue, vanilla chantilly, chestnut

SEASONAL FRUIT GF - V
Fermented persimmon, amaretto